

OWEN GIESKEN

Hospitality and Event Management

586 246 8490



ogiesken@gmail.com



370 Pleasant Street, Birmingham, MI



SUMMARY

Hardworking and motivated team player with experience in beverage services and dining operations. Committed to supporting both coworkers and management, always willing to go the extra mile. Seeking to transition from front-of-house roles to a position in the back of house, with a strong desire to develop hands-on culinary skills. Eager to contribute to kitchen operations while learning new techniques and expanding my expertise in the culinary industry.

EDUCATION

Colorado State University (In Progress)

Bachelor's Degree in Hospitality and Event Management
2022 - 2026

Seaholm High School

Birmingham, MI | High School Graduate
2018 - 2022

SKILLS

- Communication and interpersonal skills
- Ability to work independently and as part of a team
- Detail-oriented and able to handle multiple tasks simultaneously
- Experience in FOH operations and ensuring guest satisfaction
- Maintain composure and efficiency in fast paced, and high volume restaurant settings
- Fine dining service standards

CULINARY DEVELOPMENT

- Building foundational knowledge of classical cooking techniques and kitchen fundamentals
- Developing knife skills and safe ingredient handling practices
- Learning about plating presentation and fine dining standards
- Further developing understanding of kitchen workflow and service coordination

PROFESSIONAL EXPERIENCE

Hospitality Management Intern

Tallulah Wine & Bar Bistro | Summer, 2025 | Birmingham, MI

- Shadowed the General Manager to gain hands on exposure to daily restaurant operations and service strategy
- Assisted with pre shift meetings, communicating menu features, service priorities, as well as guest experience standards for both FOH and BOH
- Collaborated with FOH team to ensure fine dining service standards and an enjoyable guest experience
- Assisted in monitoring table turns, guest satisfaction, as well as the flow of service during peak hours

Server Assistant

Hyde Park Steakhouse | 2022 - 2024 | Birmingham, MI

- Reset and cleaned tables quickly to prepare for new customers
- Demonstrated attention to detail when setting tables according to restaurant standards
- Collected trash, wiped up spills, and removed trays to maintain fresh and clean customer areas
- Trained new staff in bussing and cleaning procedures
- Worked well in diverse team settings by partnering with others to complete tasks

Sever Assistant

Big Rock Chophouse | 2021 - 2021 | Troy, MI

- Worked quickly, communicated with other staff and always looked for better ways of completing tasks to improve productivity and keep tables ready for incoming guests
- Kept close eye on customers to quickly spot leaving guests and clear tables
- Collaborated with fellow bussers and servers to create an efficient flow during peak hours
- Provided support during special events, ensuring seamless operations despite increased demands